

KITCHEN EQUIPMENT AND TRAINING CHECKLIST

All employees must receive proper instruction before using any equipment. A manager must approve your use of any equipment you are using for the first time at Formosa. Moreover, all employees should be alert regarding changes in operation of all equipment; report and record all breakdowns, servicing needs or potential problem areas to a Manager, Chef or Sous Chef.

Cutting equipment should always be turned off when left unattended. You should be especially careful when working with the following equipment and make a special effort to maintain these items in good repair, working order and cleanliness. The following is a set of guidelines for handling our various types of kitchen equipment:

1. Portioning Scales: Fragile. Pick up by scale body, not the moveable table.
2. Hand Mixer: Body is fragile. Lay down tool when not in use. Hand wash and dry after each use. Hang up in kitchen when not in use.
3. Deep Fat Fryers: These are standard fryers. Qualified supervisor should provide temperature setting and cleaning instructions operation.
4. Slicer: Always unplug before cleaning or servicing. Check blade guards before operating. Do not leave machine unattended with blade exposed.
5. Meat Grinder: Check cleanliness of grinder body interior. Grinder body should be firmly seated and secured to mixer. Blade cutting edge faces outward, die is next. Die "seat" should be clean. Do not over tighten or use tool to tighten.
6. Juicer: Maintain firm grip on fruit. Keep fingers clear of oscillating screen. Clean and dry all attachments and juicer body before storing.
7. Hobart and Kitchen Aid Mixer: Raise bowl before turning on mixer. Keep hands and clothing clear of bowl immediately before, during and after operation.
8. Convection Ovens: Should be operated only after thorough instructions and initially under supervision. Ensure that machine remains stationary at all times.
9. Gas Grill: Always double check that the grill is lit after turning on the gas. Clean grate periodically during service.
10. Gas Ovens: Ovens have automatic gas shut-off if pilot should go out. Re-light with supervision of qualified individual. If pilot goes out, turn off gas and open oven door for 5 minutes to vent before attempting to re-light.
11. Stove Tops: High burn potential. Do not touch stovetops.
12. Electrical Cords: Be sure that no electrical cords touch the floor to avoid water contact and possible electric shock. Notify kitchen supervisors of any equipment with damaged electrical cords. Damages should be repaired immediately.

Knives: Knives should always be keenly sharp and in good repair. Loose, cracked, or broken handles are not acceptable. All employees using knives must receive instruction from Chef or Sous Chef, and be able to demonstrate proficiency and safety techniques before being allowed to use knives at Formosa